

CLAIMS

1. A method for producing *baitang* soup of the type wherein oil and fat is added to and mixed with an aqueous phase obtained by separating an oily phase from a meat extract and the mixture is emulsified, characterized in that the isoelectric point of 30 wt% or more of the proteins contained in the aqueous phase is made at least 1.5 lower than the pH of the *baitang* soup.

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2. The method according to Claim 1, which further comprises concentrating the aqueous phase obtained by separating the oily phase from the meat extract.

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3. A method for improving the emulsion stability of *baitang* soup, which comprises making the isoelectric point of 30 wt% or more of the proteins contained in an aqueous phase of *baitang* soup at least 1.5 lower than the pH of the *baitang* soup.

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